

CLARIDGE WAITER BEATEN ON WAY TO WORK; 2 ARRESTED

Strike May Spread to Three
More Hotels—Sherry's Closed
Because of Walkout.

While guests of the Claridge Hotel
watched from the windows to-day, a
waiter who had taken the place of

"An ounce of prevention
is worth a pound of cure."

You Can't
lock the door nor bar the gate
against the entrance into your
body of disease germs, such as
those that cause

SPANISH INFLUENZA

But you can disinfect your mouth
and throat, and by destroying
such germs help to prevent grip
and pneumonia.

Cin-u-form Lozenges

are a pleasant and powerful
means to guard your health.

25¢ at Druggists
McKesson & Robbins, Inc.
MANUFACTURING CHEMISTS ESTABLISHED 1880
NEW YORK

one of the strikers there was beaten
by men who attacked him as he was
entering the hotel.

Otto Dismuck, No. 26 East 131st
Street, the victim, emerged from the
scrimmage with a flattened nose and
a swelling lip. Nanni Attilio, No. 414
West 37th Street, and Dilitto Magli,
No. 154 West 62d Street, were ar-
rested, charged with assault.

The trouble between striking wait-
ers and hotels became more bitter
to-day when Sherry's was closed be-
cause of the strike and three large
hotels were threatened with extension
of the walkout.

The three hotels were not named by
strike leaders who made the an-
nouncement. It was said they have
not yet been affected by the strike.

Both sides are claiming the upper
hand as a result of the end of the war.
The strikers say the big hotels lost
\$500,000 on Election night, last Thurs-
day when the first report of the ar-
mistice signing was circulated, and
on Monday when the big news was
officially announced. They assert this
was due to the inability of the hotel
men to properly serve their patrons
with liquid refreshments.

The cancelling of the "essential
work or fight" order takes from the
managers the weapon of threat to
force the waiters into line through
this regulation, waiters say.

The waiters declare the real issue
directly affects the public. It is a
question, they say, whether the cat-
terers shall pay them living wages or
the public shall be compelled to
do so through the "tipping" system.
In addition to the high prices charged
and shortened portions the restaur-
ants serve under food regulations.
Restaurant men assert the waiters
will not abate their exaction of "tips."
The end of the war, they say, brings
labor conditions more nearly to nor-
mal and their "help" no longer can
grip them.

Sherry's closed when 150 waiters,
cooks and storehouse girls walked
out and joined 2,500 strikers meet-
ing at the New Amsterdam Opera House.
Charles R. Wilson, manager of
Sherry's, said he expects to open the
bar and grill room before the end of
the day. He intends to keep the main
dining room closed indefinitely, and

perhaps will put a store on the Fifth
Avenue side of the restaurant, per-
manently closing the main dining
room.

The hotels now affected by the
strike are Waldorf-Astoria, McAlpin,
Claridge, Astor, Vanderbilt, Plaza,
Knickerbocker, St. Regis and
Sherry's. The Marlborough has set-
tled differences with the men.

A committee from the union will
visit District Attorney Swann and
Deputy Police Commissioner Ellen
O'Grady to-day to request the en-
forcement of the law forbidding the
employment of women after 10 P. M.
in restaurants.

The union announced yesterday it
had sent fifty men to work in the
naval training station at Norfolk,
Va., where they will receive \$25 a
week, with rooms and board for an
eight-hour day, six days a week. On
Sundays they will get time and a
half. In this city, the waiters say,
they get only \$10 a week, no rooms
and no extra pay on Sunday.

Clothing Workers Accept Bosses'
"Challenge to War."
The Amalgamated Clothing Work-
ers of America announced yesterday
that they would accept the "challenge
to war" from the employers. Repre-
sentatives of the 20,000 men and wo-
men, who say they have not struck but
have been locked out, met yesterday
in five halls in Manhattan and Brook-
lyn.

Union officers said 120,000 members
would support the workers who are
idle "in their fight for the estab-
lishment of a reduction in the workday
to eight hours, to provide places in
the shops for the returning soldiers
and sailors."

ECONOMY
cooking is the order of
the day. Buy less. Cook
less; but make food palat-
able. Add a flavor that
makes cheaper dishes
positively delicious—use

LEA & PERRINS
SAUCE
THE ORIGINAL WORCESTERSHIRE
It gives zest to many a
dish.

L. G. FISHER, 76, IS TO WED.

Bride-to-be of Stock Exchange
Member Is 62, a Spinster.

Louis G. Fisher of No. 349 Park Hill
Avenue, Yonkers, member of the New
York Stock Exchange, obtained a li-
cense yesterday to wed Miss Annie R.
Winfield, whose address was given as
Mr. Fisher's home. He is seventy-six,
and the bride-to-be is sixty-two. Mr.
Fisher declined to-day to tell when
the wedding is to occur. He said he
wished some one to take care of his
household.

Mr. Fisher has had a seat on the Ex-
change for forty-nine years, and main-
tained an office at No. 44 Broad Street.

He retired from active trading in 1907.
Mrs. Fisher died six months ago. Miss
Winfield was a lifelong friend of both
Mr. and Mrs. Fisher and spent many
winters at their home. She lives in
Connecticut.

BOY KILLED AT PLAY.

While playing in front of a bakery at
No. 1345 Fifth Avenue last night, Louis
Dugeman, 11, of No. 1351 Fifth Avenue
was instantly killed when other boy
pushed over a heavy cabinet, pinning
him beneath.

Max Forder, the proprietor of the
bakery, bought the cabinet yesterday
afternoon and left it standing on the
curb. The boy who was killed and the
three others were dancing around it,
when the cabinet, which was five feet

high and weighed 300 pounds, toppled
over.

Dry's Loss in Minnesota.
ST. PAUL, Minn., Nov. 12.—Official
returns from fifty-nine of eighty-six
counties tabulated to-day indicated that
the State Prohibition amendment was
defeated at the recent election for
lack of a majority of the total vote.
The dry question, however, received
a majority of about 15,000 over the
wet vote.

No Teutonic Ring to His Name Now

To take the Teutonic tings out of
his name, Dr. Louis P. Bernstein, who
left New York to become a Captain in
the Nose, Ear and Throat hospital
service at Camp Meade, Md., has
changed it to Louis P. Berne. The
change has been approved by the City
Court of New York.

JANTZEN'S TALK ON Foot Health

MEN—stop and realize facts. Buy shoes that fit your kind of feet instead of following "fashion's whims." Bone-tending shoes cause foot-ills. Our idea of man's normal shoes is straight inside lines, snug arches, flat heels—distributing the strain evenly, giving the feet free action, and balancing the body properly. We have comfortable styles that never change; you can obtain the same last here, year after year.

"A Good Foot-rule for YOU—wear the Jantzen Shoe."

Ask for Our Book—"The Abuse of the Big Toe."
NO BRANCH STORES—Our only address
660 Sixth Ave., Above 38th St.
Custom Bootmakers Over 50 Years

CAUTION!

SOME people have an idea that
"all molasses is alike." This is
not so. Molasses varies in grades
—like coffee, for instance.

To know real molasses is to know *Brer Rabbit*—absolutely pure New Orleans Molasses from New Orleans.

The sugar shortage taught thousands of resourceful housewives how *Brer Rabbit* takes the place of sugar.

We all know that we use sugar be-
cause it's sweet—it has no flavor.

But *Brer Rabbit* not only sweetens like sugar—it flavors.

Both sugar and *Brer Rabbit* are made from Sugar Cane. Both are pure. *Brer Rabbit* contains a large amount of real sugar.

There Are Two Kinds of Brer Rabbit Molasses

Both Are Absolutely Pure New Orleans Molasses

GOLD LABEL *Brer Rabbit* is mild in flavor, light in color and is delicious for table use—as a spread for pancakes, waffles, biscuits, etc. It is especially fine for cooking, baking and candy making.

GREEN LABEL *Brer Rabbit* Molasses is darker in color, slightly stronger in flavor, and is splendid for cooking, baking and candy making. It costs less than the *Gold Label*.

For cooking and baking; for stewing prunes, dried apples, peaches and other dried fruits; for baking apples—don't worry about sugar. Use *Brer Rabbit* Molasses.

It is delicious, wholesome and health-building.

And there is lots of it at all good grocers.

FREE Write us today for *Brer Rabbit* Cook Book of Southern Goodies—all made without sugar.

PENICK & FORD, Ltd., New Orleans, La.

For the Children

Youngsters naturally crave molasses. Years ago sliced bread and molasses was part of the daily diet of children.

GOLD LABEL *Brer Rabbit* Molasses gives to the child the elements the young growing body needs. *Brer Rabbit* is absolutely pure—therefore, wholesome, palatable and strengthening.

Doctors will tell you what molasses and bread means to children.

Besides it saves sugar and cuts the butter bill.

1 Ton of Beef
Value \$400.00
Profit \$5.00
or 1 1/4%

1 Ton of Coal
Value \$7.00
Profit \$2.25
or 3 1/2%

Brer Rabbit

**PURE
NEW ORLEANS
MOLASSES**
*The real New Orleans
Molasses from
New Orleans*



Why Compare Beef and Coal Profits?

Swift & Company has frequently stated that its profit on beef averages only one-fourth of a cent a pound, and hence has practically no effect on the price.

Comparison has been made by the Federal Trade Commission of this profit with the profit on coal, and it has pointed out that anthracite coal operators are content with a profit of 25 cents a ton, whereas the beef profit of one-fourth of a cent a pound means a profit of \$5.00 a ton.

The comparison does not point out that anthracite coal at the seaboard is worth at wholesale about \$7.00 a ton, whereas a ton of beef of fair quality is worth about \$400.00 wholesale.

To carry the comparison further, the 25 cent profit on coal is 3 1/2 per cent of the \$7.00 value.

The \$5.00 profit on beef is only 1 1/4 per cent of the \$400.00 value.

The profit has little effect on price in either case, but has less effect on the price of beef than on the price of coal.

Coal may be stored in the open air indefinitely; beef must be kept in expensive coolers because it is highly perishable and must be refrigerated.

Coal is handled by the carload or ton; beef is delivered to retailers by the pound or hundred weight.

Methods of handling are vastly different. Coal is handled in open cars; beef must be shipped in refrigerator cars at an even temperature.

Fairness to the public, fairness to Swift & Company, fairness to the packing industry, demands that these indisputable facts be considered. It is impossible to disprove Swift & Company's statement, that its profits on beef are so small as to have practically no effect on prices.

Swift & Company, U. S. A.

Ten Wholesale Distributing Markets in Greater New York
Central Office, 32 Tenth Avenue
G. J. Edwards, District Manager

